



RESTAURANT
SAULT LOCALS NIGHT

9th January 2011

ENTRÉES \$12.00

Organic local tomato and caper tart with cured salmon gravlax

Butternut squash fritters with organic herb yoghurt

Prawn and haloumi on rosemary skewers with tomato chili salsa

MAINS \$26.00

Served with a glass of house red, white or sparkling wine

Saffron braised free-range chicken with green capsicum
and peas on pilaf rice

Hopkins River beef stroganoff with
sour cream on potato mash

Roast fig, caramelised onion and rocket stack with green beans

Chef's special \$30.00

Main course served with a glass of

Michael Unwin riesling or Mt Langi Ghiran 'Billi Billi' shiraz

SIDES \$7.50

Mixed leaf salad with vinaigrette

Roast chat potatoes with rosemary salt

DESSERTS \$12.00

Estate plum upside down cake with cream

Apple filo parcels with crème anglaise

Chocolate, hazelnut and meringue tort with Chantilly cream